
NIBBLES

marinated Italian olive mix	3
freshly baked sourdough baguette	2.5 / 4
olive oil, balsamic, French butter & houmous	

APPETISERS

slow roasted tomato soup	5
grilled cheese fingers	
ahi tuna tartare	9.5
chopped avocado, pickled ginger, soy & lime dressing and wasabi	
prime steak carpaccio	9.5
watercress, parmigiano reggiano and mustard dressing	
fritto misto	8.5
tempura of squid, tiger prawns & courgette, sweet chilli dipping sauce	
chicken liver parfait	7
fresh fig & toasted baguette	
moules marinière	8.5
white wine sauce, parsley, garlic & shallots	
Thai BBQ chicken lollipops	8
sticky roasted wings, Thai dipping sauce	
<i>Mal</i> classic prawn cocktail	8.5
crisp iceberg lettuce, cocktail sauce & pumpnickel bread	
apple, pear & goat's cheese salad	6.5
walnut & raspberry dressing	
Caprese salad	8
sliced beef tomato, buffalo mozzarella, fresh basil, olive oil, balsamic	

THE GRILL

prime aged Black Angus New York strip steaks

seared & precisely cut to order.

250^{gm} / 350^{gm} / 450^{gm}

22 / 29 / 36

rare - cold red centre

medium rare - warm red centre

medium - pink centre

medium well - cooked through

the <i>Mal</i> classic steak frites	20
full face rump steak with fries	
three bone west country lamb rack	19
mint & basil pesto	
double chicken breast	14
rocket salad, lemon & caper dressing	

ADD A SAUCE OR BUTTER FOR 1.5

Béarnaise sauce

au poivre

garlic butter

house herb butter

STRIP BURGERS

with gem lettuce, beef tomato, red onion, dill pickle, fries & burger relish

strip burger	15
prime aged strip burger	
<i>Mal</i> classic burger	16
Gruyère, Ayrshire bacon	
blue cheese burger	16
Danish blue cheese	
le French burger	16
brie de meaux, caramelised onions	

SPECIALS

Goan tiger prawn curry	17
baby aubergine, fragrant steamed basmati rice & chutney	
steak stroganoff	19
Black Angus steak & pilaf rice	
<i>Mal</i> classic pan pasta	12
courgette, tomato & buffalo mozzarella	
porcini risotto	13
freshly grated parmigiano reggiano	

FISH

smoked haddock fish cake	14
spring onions, spinach, warm poached egg & mustard sauce	
moules frites	14
white wine sauce, parsley, garlic, shallots & fries	
pan-fried sea bass	17
sautéed chorizo, black olives & new potatoes, mussel vinaigrette	
seared ahi tuna	16
sesame crusted tuna, bok choy & miso dressing	

MAIN SALADS

seared tuna Niçoise	15
sautéed gem lettuce, cherry tomatoes, green beans & new potatoes	
Caesar salad	13
romaine lettuce, grilled chicken breast, parmigiano reggiano	

SIDES

grilled chilli & garlic mushroom caps	3.5
spinach, wilted / gratin	3.5 / 4
truffle mash	3.5
bok choy ginger & chilli	3.5
green salad	3.5
tomato & onion salad / with blue cheese	3.5 / 4
hand cut skin on fries	4
mac 'n' cheese	4

All prices in GBP and include VAT. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our Brasserie Manager.

WINE LIST

17.5

RED

WHITE

ROSÉ

12 500ml
6.5 250ml
4.5 175ml

Mal Plonk, Languedoc*Mal* Plonk, Languedoc

20

Tempranillo-Merlot, Pez de Rio, Spain

Chenin Blanc, Kudu Plains, South Africa

Garnacha-Syrah Rosé, Pez de Rio, Spain

13.5 500ml
7 250ml
5 175ml

Sangiovese, Rubicone Ponte, Emiliano, Italy

Macabeo-Sauvignon Blanc, Pez de Rio, Spain

Shiraz-Viognier, Circa 1788, Australia

Chardonnay, Wandering Bear, California

25

Mal-bec, Argentina

Gavi, Tuffolo, Italy

The Game Reserve Rosé, Graham Beck, South Africa

Merlot, Valdivieso, Chile

Pinot Grigio, The Spee'wah, Australia

17.5 500ml
9 250ml
6.5 175ml

Cabernet Sauvignon, La Serre, Languedoc

Riesling Pinot Grigio Alisios do Seival, Brazil

35

Rioja Alta, Graciano, Londono, Spain

Sauvignon Blanc, Mamaku, New Zealand

Chateau Des Sarrins Rosé, Provence

Pinot Noir, Loredona, California

Chardonnay, Journeys End, Haystack, South Africa

24 500ml
12.5 250ml
9 175ml

Shiraz, Old Vines, Explorateur, Australia

Viognier, Gnarly Head, California

Malbec, Esquinas de Argentio, Argentina

Chablis, Domaine des Marronniers, Bernard Legland, France

Cabernet-Merlot, The Pastors Blend, South Africa

Pinot Grigio, Dolomiti Alois Lageder, Italy

45

St-Emilion Grand Cru, Chateau Viramiere, France

Sauvignon Blanc, Kim Crawford, New Zealand

Esclans Rosé, Chateau d'Esclans Provence, France

Malbec Catena Mendoza, Argentina

Sancerre, La Cote Blanche, Eric Louis, France

Rioja Reserva Dinastia Vivanco, Spain

Riesling, Kung Fu Charles Smith, Washington

Cabernet Sauvignon, Botham Merril Willis, Australia

Chardonnay, Botham Merril Willis, Australia

55

Chateauneuf-du-Pape, Bastide St Dominique, France

Chardonnay, Josef Chromy, Tasmania

Promis, Gaja, Toscana, Italy

Chablis, Premier Cru, Lechet, France

Cabernet Sauvignon, First Press, Napa Valley, California

Chenin Blanc, De Trafford, Stellenbosch, South Africa

CHAMPAGNE

	125ml Glass	Bottle	Magnum
Mercier Brut NV	10	58	
Malmaison Bubble Time Montoy Brut NV	11	60	
Lanson White Label Sec NV	11.5	65	120
Veuve Clicquot Yellow Label NV	12	70	120
Veuve Clicquot Rosé NV	13	77	
Ruinart Blanc de Blanc NV		79	
Ruinart Rosé NV		79	
Veuve Clicquot Brut Vintage 2004		80	
Veuve Clicquot La Grand Dame 2004		140	
Dom Perignon Vintage 2004		160	
Krug Grande Cuvée NV		180	499
Krug Grande Cuvée NV 375ml		95	

SPARKLING WINES

Chenin-Sauvignon Blanc, Brut, Marquis de la Tour, France	30
Prosecco, Jeio, Bisol, Valdobbiadene, Veneto, Italy	38
Jeio, Rose, Veneto, Italy	40